

**Eggs a la Goldenrod.**

3 hard boiled eggs, 1 lb. butter, 1 lb. flour, 1 c. milk,  $\frac{1}{2}$  t. salt,  $\frac{1}{8}$  t. pepper, 5 slices toast, parsley. Make a thin white sauce of milk, butter, flour and seasonings. Separate yolk from whites of eggs; chop whites finely and add them to sauce. Arrange toast on platter; pour over the sauce; force yolks of eggs through richer or strainer and sprinkle over the top garnish with parsley.

**Baked Tomatoes.**

Make a rich dressing of 1 half loaf of stale bread, 4 lb. butter melted, 1 t. salt, a little pepper and 3 slices onion. Brown part of the crumbs in the butter with the onion. Carefully remove the inside out of eight medium sized tomatoes and fill with the dressing. Bake in a slow oven until tender.

**Welsh Rarebit.**

1 lb. butter, 1 lb. cornstarch,  $\frac{1}{2}$  c. thin cream,  $\frac{1}{2}$  lb. cheese (cut in small pieces),  $\frac{1}{4}$  t. salt,  $\frac{1}{4}$  t. mustard, few grains cayenne, toast. Melt butter, add cornstarch, then add the cream and cook until thick over hot water, add cheese and stir mixture until cheese is melted, season and serve on toast or wafers.

**PRESERVING FRUITS FOR EXHIBITION.**

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A great many experiments have been made in the attempt to find some fluids or solutions in which the more perishable fruits could be kept for exhibition at fairs and expositions. Some of these have proved very satisfactory for certain fruits, but it is doubtful if any process will ever be discovered by which the softer kinds, such as strawberries and raspberries, can be kept for any considerable length of time without much change in color.

The specimens to be preserved should be the most perfect obtainable, free from all blemishes and imperfections. In most cases fruit of a fair degree of ripeness is better than partly green specimens.

Exhibition jars should be of clear white glass and preferably with ground glass stoppers. The tall, cylindrical form is desirable, especially for the smaller fruits.

The sorted fruit is first carefully placed in the jar which is then filled with clear water. After standing a short time the water should be poured off so as to remove all particles of dirt from the jar and contents. The jar may then be filled with the preserving fluid and kept in a dark, cool place until the time for exhibition. Frequent examination should be made to determine how well the fruit is keeping. If the liquid becomes colored from the fruit, it should be poured off and replaced by fresh fluid. The following formulas have been successfully used at the Colorado Agricultural College, especially with plums, grapes, cherries, currants, and gooseberries:

Formalin, 5 parts; saturated solution of common table salt, 10 parts; water (boiled and cooled) enough to make 100 parts.

This may be made up by measures as follows: Formalin, 1 pint; salt solution, 2 pints; water, 17 pints.

When made up, the solution will keep indefinitely. Another solution weaker in formalin has also been used here satisfactorily. The proportions are: Formalin, 3 parts; salt solution, 10 parts; water enough to make 100 parts.

For raspberries, the following mixture is recommended: Formalin, 1 part; glycerine, 10 parts; water, 89 parts.

Strawberries may be preserved fairly well in a saturated solution of common salt, and better still in a fluid composed of formalin, 1 ounce; alum, 1 dram; glycerine, 5 ounces; water, 3 pints.

Red currants keep best in a solution of corrosive sublimate, 1 part; glycerine, 10 parts; water, 89 parts.

The corrosive sublimate must be dissolved in hot water and the solution and fruit preserved in it should be labeled poison, as it is very deadly if swallowed.

The glass stoppers of bottles and jars may be made perfectly tight by smearing the ground surface with a small amount of light colored vaseline. This will also prevent, in great measure, the sticking of the stoppers when it is desired to remove them.

**WHICH IS WORTH WHILE?**

Paynesville is a small American town. Like every other small American town it has several social circles.

The women in one of these circles call themselves the "best society." Their only title to this distinction is that they have a little more money than their neighbors and are able to dress and entertain more lavishly.

Ten years ago two families came to Paynesville to live, without introduction. One of them—the Blairs—at once pushed themselves into the notice of the fashionable set. They toadied to them, gave costly dinners for them, talked of them familiarly to the other townfolk by their first names. They were admitted into the edge of the fashionable set and remained there, always pretentious, always snobbish, always vulgar.

The Paulls, the other new family, made no attempt to enter any circle.

"We shall make this place our home," Mrs. Paull said to her daughters. "It is not society we want. It is friends."

They were quiet gentlefolk who had inherited good sense and good breeding from many generations. They gave no large, pretentious entertainments, but there was always a place at their simple, hospitable table for a friend. But these guests never were idle companions of the moment. Af-

ter some time, as always follows, the "best society" people of the town took notice of the life in this home and its high, simple meaning, and tried to gain an entrance to it.

Every one of us, like the Paulls and Blairs, must work out our lives among the people of some American town. But like unto which are we—the Paulls or the Blairs? Which is worth while?

**DOING ONE'S BEST.**

I may not reach the heights I seek;  
My untried strength may fail me;  
Or, half-way up the mountain peak,  
Fierce tempests may assail me.  
But though that place I never gain,  
Herein lies comfort for my pain—  
I will be worthy of it.

I may not triumph in success,  
Despite my earnest labor,  
I may not grasp results that bless  
The efforts of my neighbor.  
But though that goal I never see,  
This thought shall always dwell with me—  
I will be worthy of it.

The golden glory of love's light  
May never fall upon my way,  
My path may lead through shadowed night,  
Like some deserted way.  
But though life's dearest joy I miss,  
There lies a nameless strength in this—  
I will be worthy of it.  
—Ella Wheeler Wilcox.

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